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DRIED BEEF DIP

Cynthia Possehl

1, 8 oz. pkg. cream cheese	1/2 c. dried beef in
1 tsp. horseradish	small pieces
1 c. sour cream	

Mix all ingredients and serve with potato chips or snack crackers.

SHRIMP DIP

Joanne Keleher

1/3 c. 1/2 & 1/2	dash Worcestershire sauce
2 tsp. lemon juice	1 lge. Phil. cream cheese
1/4 tsp. minced onion	1 can shrimp

CANAPES - PINEAPPLE CHEESE WAFERS

Louise Thurn

1, 3 oz. pkg. cream cheese	1/2 c. chopped pecans
3 Tbsp. salad dressing	1/2 c. drained, crushed pineapple

Blend cream cheese with salad dressing; add pecans and pineapple. Spread on crisp crackers or rounds of buttered whole wheat bread. Makes 1 1/2 cups.

DEVILED HAM CANAPES

Louise Thurn

Deviled ham	grated onion
Horseradish	black pepper

Mash deviled ham with a little horseradish, grated onion, and black pepper to taste. Spread on canape bases.

CHEESE PUFFS

Sandra Kramer

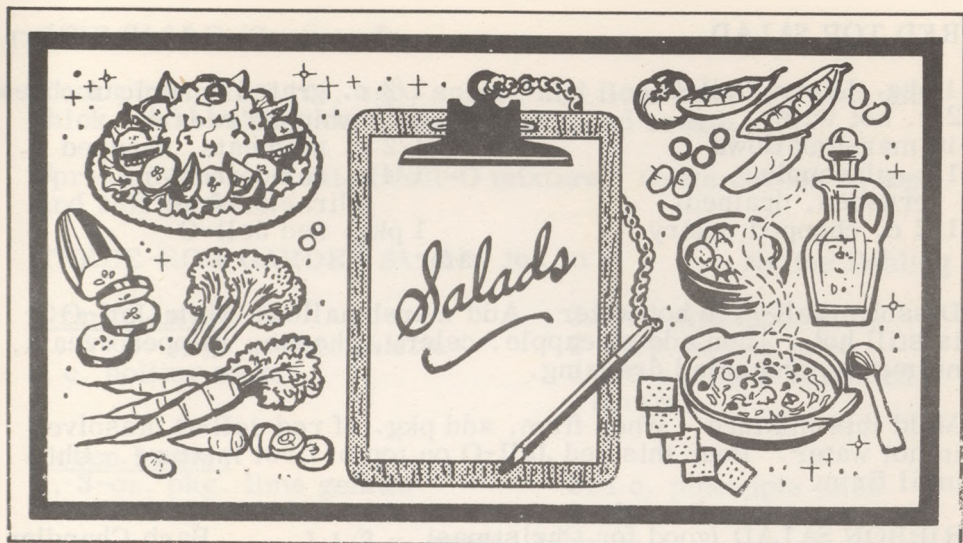
2 c. grated cheddar cheese
1/2 c. margarine
1 c. flour

1/2 tsp. salt
1 tsp. paprika
48 small stuffed olives

Cream cheese and margarine; add flour, salt, and paprika. Form 1 tsp. mixture into ball around olive.

Place on cookie sheet, freeze. Remove from freezer and bake (without thawing) at 400 degrees for 15 minutes. Pierce with a toothpick - serve hot.

Write Extra Recipes Here:



MINT MIST SALAD

Joanne Keleher

- | | |
|---------------------------|----------------------|
| 1 can crushed pineapple | 1/2 c. mint-flavored |
| 1 pkg. unflavored gelatin | apple jelly |
| 1 c. heavy cream, whipped | |

Drain pineapple, reserve juice. Soften gelatin in 1/2 cup pineapple juice. Place over low heat, stirring constantly, until gelatin dissolves.

Remove from heat, add jelly, and stir until melted. Add pineapple and remainder of juice. Chill until thick and syrupy. Fold cream into gelatin mixture. Turn into lightly oiled 4-cup mold. Chill until set.

PINK SALAD

Delores Klink

- | | |
|--|---------------------------|
| 1 No. 2 can crushed pineapple, including juice | 1 - 3 oz. pkg. red Jell-O |
| 1 lb. small curd cottage cheese | 1 large Cool Whip or |
| | 2 pkgs. Dream Whip or |
| | Lucky Whip |

Heat pineapple to boiling. Turn heat off and add Jell-O (wild raspberry is good). Let cool to room temperature. Add cottage cheese and Cool Whip. Refrigerate.

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RED TOP SALAD

Louise Thurn

- | | |
|--------------------------------------|---|
| 1 pkg. Lemon Jell-O | 1/2 c. grated American cheese |
| 2 c. hot water | 1 c. whipped cream |
| 10 marshmallows | 1/2 c. nutmeats, chopped |
| 1 c. pineapple
(crushed, drained) | 1/4 c. salad dressing
(Miracle Whip) |
| 1/2 c. chopped celery | 1 pkg. red Jell-O |
| 2 c. hot water | |

Dissolve Jell-O in hot water. Add marshmallows while Jell-O is still hot. Then add pineapple, celery, cheese, whipped cream, nutmeats, and salad dressing.

Mold this mixture. When firm, add pkg. of red Jell-O dissolved in hot water. Pour this red Jell-O on top of first mixture. Chill until firm.

RIBBON SALAD (good for Christmas)

Barb Chandler

- | | |
|---|--|
| 1 pkg. (3 oz. <u>each</u>) Lemon,
Raspberry, Lime gelatin | 1 1/2 c. cold water |
| 3 c. boiling water | 2 pkgs. (3 oz. each) cream
cheese, softened |
| 1 c. miniature or diced
marshmallows | 1/2 c. mayonnaise |
| 1 can (1 lb. 4 oz.) crushed pineapple | 1 c. whipped cream |

Dissolve gelatin flavors separately, using 1 cup boiling water for each. Stir marshmallows into Lemon gelatin; set aside. Add 3/4 c. cold water to Lime gelatin; pour into a 13x9x2-inch pan. Chill until set but not firm.

Add 3/4 c. cold water to Raspberry gelatin; set aside at room temperature. Then add cream cheese to Lemon mixture: beat until very thick.

Spoon gently over Lime gelatin. Chill until set, but not firm. Meanwhile, chill Raspberry gelatin until thickened; pour over Lemon gelatin. Chill until firm. To serve, cut into squares. 12-15 servings.

7-UP SALAD

Ruby Eilers
Eileen Tschirgi

- | | |
|----------------------------|----------------------|
| 2 pkg. Lime Jell-O | 1 c. pineapple juice |
| 2 c. boiling water | 1 egg, beaten |
| 2 bottles 7-Up | 1/2 c. sugar |
| 1 c. pineapple, drained | 2 Tbsp. flour |
| 2 sliced bananas | 2 Tbsp. butter |
| 1 1/2 c. mini marshmallows | 1 c. whipped cream |
| Grated cheese | |

7-UP SALAD (Continued)

Cook pineapple juice, egg, sugar, and flour over low heat until thick. Add butter, cool, and add whipped cream.

Spread this over rest of Jell-O mixture. Grate cheese on top and refrigerate.

THREE-ROW GARDEN SALAD

Nadine Dahling

Orange Layer:

1, 3-oz. pkg. orange gelatin
1 c. boiling water

3/4 c. pineapple juice
2 Tbsp. lemon juice
1 1/2 c. finely shredded
carrots

Green Layer:

1, 3-oz. pkg. lime gelatin
1 c. boiling water

3/4 c. pineapple juice
2 Tbsp. lemon juice
1 1/2 c. grated cabbage

Red Layer:

2 tsp. unflavored gelatin
1/2 c. cold water
1, 3-oz. pkg. lemon gelatin
1/2 tsp. salt
1 c. boiling water

2 Tbsp. beet juice
2 Tbsp. vinegar
1 c. well-drained,
finely chopped,
cooked beets

1 Tbsp. horseradish

Prepare layers separately; allow about 15 minutes between each so that gelatins set at intervals.

To prepare orange and green layers: Dissolve flavored gelatins in boiling water. Add the fruit juices. Chill until syrupy. Fold in remaining ingredients.

To prepare red layer: Soften unflavored gelatin in cold water. Dissolve lemon flavor gelatin and salt in boiling water; immediately stir in unflavored gelatin mixture. Add beet juice and vinegar. Chill until syrupy. Fold in rest of ingredients. Layer gelatins in 9x5x2 3/4-inch loaf pan. Allow each layer to set before adding second or third layer. Chill until firm overnight if possible. Unmold on platter; garnish. Serve with or without Cheese-Horseradish Dressing.

Soften 1, 3-oz. pkg. cream cheese, beat until creamy. Blend in 1/4 c. mayonnaise, 2 Tbsp. light cream or milk, 1/2 tsp. celery salt and 2 tsp. horseradish. Serve in separate bowl with salad.

VELVET SALAD

Nadine Dahling

- | | |
|---|-------------------------------|
| 1 pkg. Lemon Jell-O | 1/2 c. cream, whipped |
| 2 c. boiling water | 1 c. mayonnaise |
| 1 - 10 oz. pkg.
miniature marshmallows | 1 c. crushed pineapple, drain |
| 1 - 3 oz. pkg. cream cheese | 1 pkg. red Jell-O |
| | 1 1/2 c. boiling water |

Dissolve lemon Jell-O and marshmallows in hot water. Make a paste with the cheese and a little of the dough. Then add to rest of lemon Jell-O, and let cool.

Add mayonnaise to whipped cream. Add to Lemon Jell-O with pineapple. Chill. Then pour red Jell-O gently over top and chill again.

* Can substitute red Jell-O for lemon, 1 pkg. Dream Whip for cream, and fruit cocktail, for pineapple.

X-MAS SALAD

Chila Harms

- | | |
|-------------------------|-------------------------------|
| 1 large Lemon Jell-O | 1 pkg. cranberries - |
| 2 c. hot water | ground, mix |
| Add pineapple juice and | 2 c. sugar |
| water to make two cups. | 1 large can crushed pineapple |
| 2 c. chopped celery | |
| 1/2 c. walnuts | |

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HAM BALLS

Diane Finley

1 1/4 lb. ground ham
1 lb. ground pork
1/2 lb. ground beef

1 c. milk
2 eggs - remove 1 tsp.
1 1/2 c. cracker crumbs

Sauce

1 can undiluted tomato soup
1/3 c. vinegar

1 1/4 c. brown sugar
1 tsp. dry mustard

Make into balls, pour sauce over meat and bake 1 hour at 375 degrees.

HAM ROLLS WITH SWEET SOUR SAUCE

Cynthia Possehl

2 1/2 lb. ground ham
2 lb. ground lean pork
1 lb. ground lean beef

3 eggs
2 c. cracker crumbs
2 c. milk

Mix all ingredients well. Using a half cup measure, form into balls or rolls.

Place in a shallow baking pan and cover with sauce and bake at 350 degrees for 2 hours.

Sweet Sour Sauce for Ham Rolls:

2 c. undiluted tomato soup
3/4 c. vinegar

2 1/4 c. brown sugar
2 tsp. dry mustard

Pour over meat rolls and bake - 25 to 30 servings.

HAMBURGER CASSEROLE

Delores Klink

2 lb. hamburger
salt & pepper
1 can mixed vegetables

1 can cream of chicken soup
Tater Tots
Small onion, chopped

Brown hamburger and onion, salt and pepper to taste. Add mixed vegetables, including juice and soup.

Put in cake pan and cover with Tater Tots. Bake at 350 degrees for 30 to 45 minutes.

HAMBURGER-RICE CASSEROLE

Louise Thurn

1 large onion, chopped
1 lb. hamburger
1 c. rice
2 c. celery, diced

1 Tbsp. brown sugar
2 Tbsp. soy sauce
1 can cream of mushroom soup
3 c. water

Brown onion in butter, and remove from heat. Fry hamburger until brown and partially done, and pour off grease.

Combine all ingredients in a buttered casserole dish and bake 90 minutes, at 350 degrees. Stir occasionally while baking.

HOT TUNA SANDWICHES

Eileen Tschirgi

1 c. tuna
3 hard-boiled eggs
1/4 lb. cheese (grated)
1/2 c. mayonnaise

2 Tbsp. green pepper
2 Tbsp. onion
2 tsp. olives

Mix well. Put in eight hamburger buns. Wrap buns in foil and heat well.

JAYCEE-ETTE BAR-B-QUES

25 lb. hamburger
1 gal. catsup

1 jar Bar-B-Que Sauce
3/4 jar minced onions
salt and pepper to taste

MEAT LOAF

Chila Harms

1 lb. ground beef
1 c. cracker crumbs
1 egg

1 c. milk
1 tsp. salt
1/4 tsp. pepper
onion

Mix in a bowl beef, cracker crumbs, and rest of ingredients. Form in a loaf and top with 2 Tbsp. catsup. Bake at 350 degrees for 1 1/2 hours.

MINIATURE CHEESE LOAVES

Diane Finley

2 lb. ground chuck
2 3/4 c. fresh bread crumbs
3/4 c. chopped onions
1 tsp. salt
1/4 tsp. pepper
1 - 10 1/2 oz. can condensed
vegetable or vegetarian
vegetable soup

1/4 c. milk
1/2 c. cubed cheese -
Use any kind you desire.
1 lb. jar meatless
spaghetti sauce

Mix together lightly all ingredients except cheese and spaghetti sauce. Shape in 8 small meat loaves, and place on a 15 1/2x 10 1/2x1-inch jelly roll pan.

Press cheese cubes into each, covering with meat mixture. Bake at 400 degrees for 35 minutes, or until brown.

MINI PIZZA

Chila Harms

Cut out circles of white bread. Put on pizza sauce, cooked meat, (hamburger, sausage, etc.), sprinkle on Mozzarella cheese and bake in 475 degree oven about 5 minutes.

MONTEREY CASSEROLE

Charlene Leonard

1 1/2 lbs. ground beef
1/4 c. onion
3/4 tsp. seasoned salt
pepper to taste

Few drops Tabasco sauce
2 - 8 oz. cans tomato sauce
1 1/2 c. cheese
4 c. taco chips or 6 1/2 oz.
package.

Brown beef and onion, drain. Add 2 - 8 oz. cans of tomato sauce, salt, pepper, and 3 - 5 drops of Tabasco sauce. Simmer 5 minutes.

In a 2-quart casserole, crumble 3/4 pkg. of chips, top with 1/2 of grated cheese. Put in beef mixture. Add rest of cheese and top with crumbs. Bake at 350 degrees for 15 minutes.

MUSHROOM SAUCE FOR BEEF FONDUE

Sandra Kramer

3 Tbsp. butter
1 - 4 oz. can mushroom stems
and pieces, drained

1 Tbsp. flour
1 tsp. soy sauce
3/4 c. light cream

Melt butter, add mushrooms, sprinkle with flour, toss. Add soy sauce. Slowly stir in cream. Cook and stir until mixture bubbles and thickens. Season to taste.

Continued.....

MUSHROOM SAUCE FOR BEEF FONDUE (Continued)

1 cup butter

2 c. vegetable oil

Sirloin steak - trimmed and cubed. Heat butter and oil in sauce pan. Transfer to fondue pot, when the mixture bubbles and browns. Spear meat cubes, dip in fat, cook 2 or 3 minutes.

Remove from fat, dip in mushroom sauce.

NOODLE CASSEROLE

Lois Nelson

1 lb. ground beef

1 onion

2-3 stalks of celery

1 green or red pepper

1 can cream of mushroom soup

Cook 1 - 8 oz. pkg. noodles

1 to 2 c. cream style corn

1 c. American cheese

1 can cream of chicken soup

Place ground beef, onion, celery, pepper, and noodles in greased casserole and pour soup, cheese, corn mixture over the top. Cover casserole and bake 1/2 hour at 350 degrees.

SWEDISH MEATBALLS

Cynthia Possehl

2 lb. ground beef or chuck

1/3 c. milk

2 eggs

1 small onion, chopped

salt & pepper to taste

1 c. bread crumbs

Mix all ingredients together. Make in small balls about walnut size. Brown in a half and half mixture of Crisco and margarine. Put in roaster and cover with two cans of cream of mushroom soup and two cans water. Bake at 350 degrees for two hours. Serve hot as an appetizer.

BARBEQUE SAUCE

Katie Mullholland

1/2 c. vinegar

1/2 c. catsup

1 Tbsp. Worcestershire sauce

1 large onion, diced

1 1/2 Tbsp. brown sugar

Pinch of sage, opt.

2 cloves garlic

Juice & peel of 1/2 lemon

4 drops Tabasco

1 tsp. salt

1/2 tsp. chili powder, opt.

Place all ingredients in saucepan and mix. Bring to boil, reduce heat, and simmer about 15 minutes, or until onions are done.

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CHICKEN CHOW MEIN

Linda Orr

2 c. cooked chicken, dried
2 Tbsp. oil
2 c. thinly sliced celery
1 1/2 c. sliced onions
1/8 tsp. pepper
2 c. chicken broth

1 - 4 oz. can mushrooms
1 - 28 oz. can mixed
Chinese vegetables
2 Tbsp. cornstarch
3 Tbsp. soy sauce
1 - 5 oz. can Chinese
noodles

Brown chicken slightly in fat, add celery, onion, and pepper. Add chicken broth and cook. Cover until vegetables are tender. Add drained Chinese vegetables and drained mushrooms, heat till boiling.

Mix the cornstarch with soy sauce and add to hot mixture, stirring constantly. Let simmer 2 minutes or until slightly thickened.

Serve over Chinese noodles. Serves about 4.

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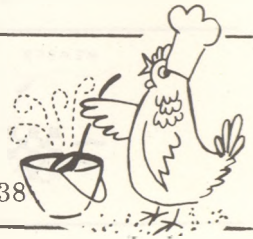
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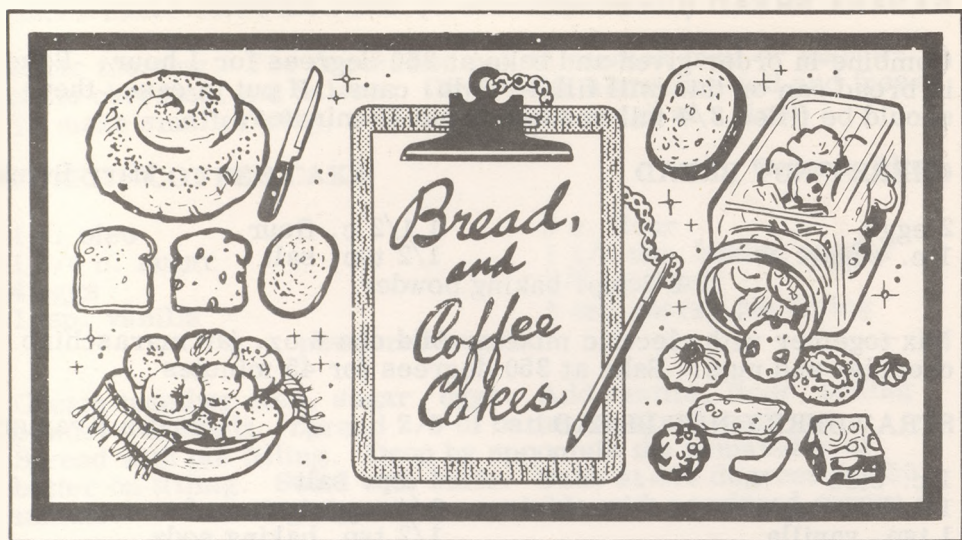
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APRICOT BREAD

Lois Nelson

2/3 c. dried apricots
 boiled in 1 c. water
 1 egg
 milk
 2 Tbsp. melted butter
 3 c. flour

1 c. sugar
 4 tsp. baking powder
 1/2 tsp. salt
 1 egg white
 2 Tbsp. sugar
 1/4 c. nuts

Drain boiled apricots (save juice) and chop. Beat egg, add milk to apricot water to make 1 1/2 c.; mix with egg, apricots, and butter. Sift dry ingredients and add to first mixture. Put in oiled pan, brush with beaten egg whites, and sprinkle with 2 Tbsp. sugar and nuts. Bake 1 1/4 hours at 350 degrees.

BANANA BREAD

Joanne Keleher

3 well ripened bananas
 (mashed)
 1/2 c. vegetable oil
 2 eggs (slightly beaten)
 1/4 c. nutmeats

1 c. sugar
 1 1/2 c. flour
 1 tsp. soda
 1/2 tsp. salt

Bake 50-60 minutes at 350 degrees. Can substitute 1 jar (junior size) baby banana food for bananas.

BANANA BREAD

Lois Nelson

1 3/4 c. flour
 2 tsp. baking powder
 1/4 tsp. soda
 1/4 tsp. salt

2/3 c. sugar
 2 eggs
 1 c. mashed bananas
 1/4 c. melted butter

1/2 c. nuts

BANANA BREAD (Continued)

Combine in order given and bake at 350 degrees for 1 hour. Bake in bread pan or this will fill 4 - 1 lb. cans. If put in cans, they should be filled 3/4 full and baked for 45 minutes.

CHERRY NUT BREAD

Mary Brink

2 eggs	1 1/2 c. flour
1 c. sugar	1/2 tsp. salt
1 1/2 tsp. baking powder	

Mix together with electric mixer. Add one 8 oz. jar maraschino cherries and nuts. Bake at 350 degrees for 45 minutes.

STRAWBERRY NUT BREAD

Sandra Kramer

1 c. oleo	1 tsp. salt
1 1/2 c. sugar	3/4 tsp. cream of tartar
1 tsp. vanilla	1/2 tsp. baking soda
1/4 tsp. lemon extract	1 c. strawberry jam
4 eggs	1/2 c. sour cream
3 c. flour	1/2 c. chopped nuts (opt.)

Cream first four ingredients until light, add eggs one at a time, beating after each addition. Sift dry ingredients together. Combine jam and sour cream, add alternately with dry ingredients to creamed mixture. Stir in nuts. Bake in greased pans at 350 degrees for 50 minutes. Cool 10 minutes before removing from pans. (Use 2 bread pans or 5 #303 size cans - filled 1/2 to 3/4 full).

CHRISTMAS COFFEE RING

Nadine Dahling

2 pkg. yeast	2 c. flour
2 c. warm water	2 eggs
2 tsp. salt	1/3 c. melted lard
1/3 c. white sugar	4 1/2 c. flour

Dissolve yeast in warm water, add salt and sugar. After yeast dissolves add 2 c. flour and beat until well mixed. Add eggs, lard and beat 1 more minute. Add rest of flour (2 1/2 c.) so dough won't stick to hands. Let set 20 minutes. Roll dough thin. Melt oleo or use soft and put on dough. Sprinkle brown sugar over this, top with cinnamon. Roll dough up and make into long even roll. To make circle stick one end in the other, take scissors and cut almost clean through and turn single roll over. Cover and put aside in warm place. Let raise 45 minutes to 1 hour. Bake at 375 degrees for 30 minutes. Frost with maple flavored powdered

CHRISTMAS COFFEE RING (Continued)

sugar frosting. For decoration put on candied fruit or maraschino cherries, nut halves. Cover with aluminum foil and freeze. To make smaller ring, roll out half the dough at a time.

CHERRY COFFEE CAKE

Deloris Klink

1 c. oleo	3 c. flour
1 3/4 c. sugar	1 1/2 tsp. baking powder
4 eggs	1/2 tsp. salt
1 tsp. vanilla	1 can cherry pie filling
powdered sugar	

Cream together oleo, sugar, eggs. Add vanilla, flour, baking powder, and salt. Spread 2/3 of batter in 12x18-inch pan. Spread with pie filling. Drop by spoonfuls the remainder of batter on filling. Swirl with knife. Bake at 350 degrees for 35 minutes. When slightly warm, sprinkle with powdered sugar.

COMPANY COFFEE CAKE

Diane Finley

Cream:

1 stick oleo
3/4 c. sugar
1 tsp. vanilla

Add:

2 c. flour
1 tsp. baking powder
1 tsp. soda
1 carton sour cream
3 eggs

Topping:

1 c. brown sugar
6 Tbsp. soft butter

1 c. pecans
2 tsp. cinnamon

Bake in greased angel food cake pan at 350 degrees for 50-60 minutes.

YUM YUM COFFEE CAKE

Shirley Everett

Sift together:

2 c. flour
1/2 tsp. salt
1/2 tsp. soda
1 tsp. baking powder

Cream:

1/2 c. butter
1 c. sugar

Add:

2 eggs, well beaten

Add sifted dry ingredients alternately with 1 c. sour cream or buttermilk and 1 tsp. vanilla. Pour batter in 9x9-inch pan. Spread 1/2 of topping, then rest of batter and rest of topping. Topping as follows.

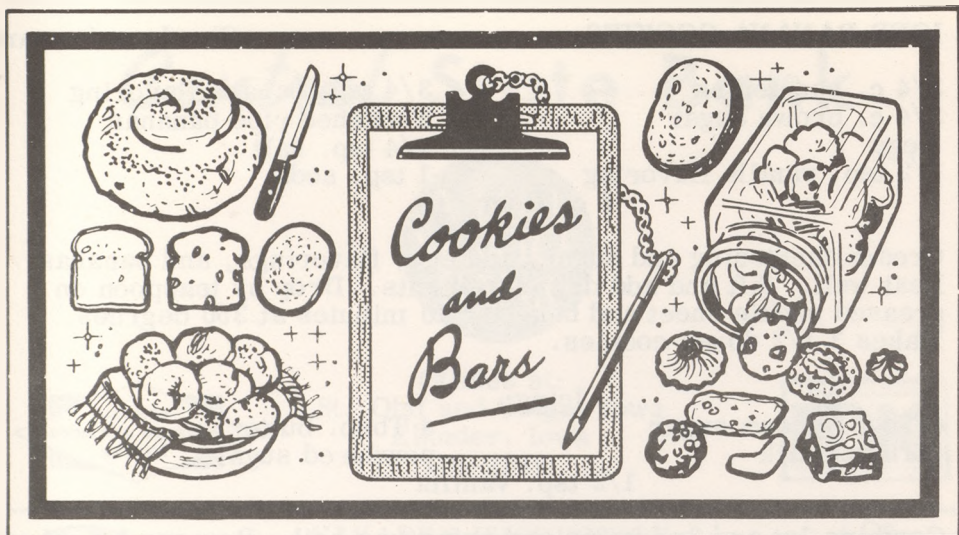
Topping:

1 tsp. cinnamon
1/3 c. brown sugar

1/4 c. white sugar
3/4 c. chopped nuts

Bake at 350 degrees.

Write Extra Recipes Here:



COCOA MINT COOKIES

Mary Brink

1 1/2 c. Crisco or butter
2 eggs
2 c. sugar
4 c. sifted flour
2 tsp. baking powder

1 tsp. soda
1 tsp. salt
1 1/2 c. cocoa
1/2 c. milk
1 tsp. vanilla

Whip the first 3 ingredients until creamy. Add remaining ingredients and roll into long rolls and refrigerate overnight. Slice and bake at 325 degrees for 10 minutes.

Mint Filling:

3 Tbsp. butter
1 1/2 c. powder sugar

3 Tbsp. milk
1 1/2 tsp. mint flavoring

COFFEE BAR COOKIES

Helen Little

1/2 c. shortening
1 c. brown sugar
1 egg
1 1/2 c. flour
1/2 tsp. soda
1/2 tsp. baking powder
1/2 tsp. salt

1/2 tsp. cinnamon
1/2 c. hot coffee
1/2 tsp. vanilla
1 c. raisins
1 c. chopped dates
powdered sugar
1/2 c. chopped nuts

Cream shortening. gradually add sugar. beat in egg. Sift flour. soda. baking powder. salt and cinnamon together. Blend in with coffee and vanilla. stir in raisins. dates. and nuts. Pour into a lightly greased 9x13-inch pan. Bake in preheated oven 325 degrees for 25-30 minutes. Cut into bars and roll in powdered sugar. Yields 48 cookies.

ICED BANANA COOKIES

Charlene Leonard

3/4 c. shortening	3/4 tsp. banana flavoring
3/4 c. brown sugar	2 mashed ripe bananas
1 egg	1/4 tsp. salt
1/2 tsp. vanilla flavoring	1 tsp. soda
2 c. flour	

Cream shortening and sugar, add egg, flavorings, and bananas. Beat well. Sift and add dry ingredients. Drop by teaspoon on a greased cookie sheet and bake for 10 minutes at 350 degrees. Makes 3 1/2 dozen cookies.

Icing:

6 Tbsp. brown sugar	4 Tbsp. butter
4 Tbsp. milk	powdered sugar
1/2 tsp. vanilla	

Combine 1st and 3rd items and bring to a boil. Remove from heat. Add powdered sugar to make spreading consistency and add vanilla.

REFRIGERATOR COOKIES

Nadine Dahling

3 1/4 c. flour	1 c. brown sugar
1 tsp. baking powder	1 1/4 c. shortening
1 tsp. salt	2 eggs
2/3 c. powdered sugar	1 1/2 tsp. vanilla
1/4 tsp. soda	1 c. chopped walnuts

Sift flour, measure and add baking powder, soda, salt, and sift again. Add both sugars to shortening and cream till fluffy. Add eggs and vanilla and beat about 2 minutes. Add walnuts, mix and add flour mixture and mix till blended. Make into 2 loaves, 2 inches round and about 15 inches long, or make smaller ones. Wrap in wax paper, etc., and put in refrigerator to chill. Slice and bake. Bake in 375-400 degree oven.

SPRITZ COOKIES

Lois Nelson

1 lb. butter (2 c.)	1 tsp. vanilla
2 c. sugar	4 1/2 c. flour
1 egg	1 tsp. baking powder
1/4 tsp. salt	

Cream butter and sugar. Add well-beaten egg. Add sifted dry ingredients. Press through cookie press or flatten with a glass. Bake on ungreased cookie sheet at 375 degrees for 5-6 minutes. Allow to cool on a pan a minute before removing as they crumble easily when warm. (Dough can be divided and food coloring added as desired.)

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SUGAR COOKIES

Diane Finley

1 c. butter or oleo
1 c. powdered sugar
1/4 c. white sugar
1 egg

1 tsp. vanilla
1 tsp. cream of tartar
1 tsp. soda
2 1/2 c. flour

Form into balls and press with the bottom of a sugared glass.
Bake at 375 degrees for 8 minutes.

SUGAR COOKIES

Sandra Kramer

1 c. sugar
1 c. butter or oleo
1 egg

1 tsp. vanilla

1/2 tsp. soda
1/4 tsp. salt
2 c. flour

Cream butter and sugar. Add egg. Sift together flour, soda, and salt. Add to creamed mixture, add vanilla. Chill well. Form into small balls and place on cookie sheet, press with bottom of a glass which has been dipped in sugar. Bake at 350 degrees for 7 to 8 minutes.

ANGEL BARS

Nadine Dahling

1/2 c. butter
1/2 c. powdered sugar
1 c. flour

Filling:
2 c. dates
1 c. raisins
1/4 c. sugar
1 1/2 c. water

Combine first three ingredients, and pat into 9x13-inch pan. Bake 15 minutes at 350 degrees. Cook filling over low heat, stirring constantly, until thick (about 10 minutes). Spread over crust. Chill before icing with powdered sugar icing.

FUDGE BARS

Linda Orr

4 Tbsp. butter or margarine
1 c. brown sugar
1 c. grated coconut
1/2 c. chopped nuts
1 - 6 oz. can evaporated milk

1 - 8 oz. pkg. cream
cheese, softened
1 egg
2 c. Fudge Frosting mix
1 roll refrigerated
chocolate chip cookie dough

Line 9x13-inch baking pan with foil. Melt butter or margarine in prepared pan. Sprinkle brown sugar, coconut, and nuts over butter. Drizzle evaporated milk over all. In small mixer bowl,

FUDGE BARS (Continued)

beat cream cheese and egg till smooth.

Measure 2 cups dry frosting mix by lightly spooning into cup and leveling off. Gradually add frosting mix to cheese mixture: mix until blended. Carefully spread cheese mixture over coconut mixture in pan.

Slice cookie dough into 1/4-inch thick slices. Arrange slices over top of cheese mixture. Bake in 350 degree oven for 35-40 minutes or until golden brown. Immediately invert on cookie sheet to remove from pan. Chill completely before cutting into bars. Makes 30 bars.

LEMON BARS

Joanne Keleher

2 c. flour
1/2 c. powdered sugar
1 c. oleo
4 eggs, beaten

2 c. sugar
1/3 c. lemon juice
1/4 c. flour
1/2 tsp. baking powder

Mix 2 cups flour, powdered sugar and oleo together. Put in pan and bake at 350 degrees for 20 minutes. This makes your crust. Mix eggs, sugar, lemon juice, 1/4 cup flour and baking powder together. Pour this mixture over the crust and bake again for 20-30 minutes at 350 degrees.

LEMON COCONUT BARS

Louise Thurn

1 c. flour
1/2 c. butter
1/4 c. powdered sugar
2 eggs, beaten
1 c. sugar
3 Tbsp. lemon juice &
grated rind

2 Tbsp. flour
1/4 tsp. salt
1 c. flake coconut
powdered sugar -
sprinkled on top after
baking.

Mix first three ingredients as for pie crust, and pat into an 8x8-inch buttered pan. Bake 10 minutes at 300 degrees. Cool. Mix remaining ingredients - except powdered sugar - together and pour over cooled crust. Bake 25 minutes in a 350 degree oven. Sprinkle the top with powdered sugar and bake a few minutes longer.

OATMEAL BARS

Nadine Dahling

1 c. quick oats
1 1/4 c. boiling water
1 c. sugar
1 c. firmly packed
brown sugar

1/2 c. margarine
2 eggs
1 tsp. vanilla
1 1/2 c. flour
1 tsp. soda

1/2 tsp. salt

OATMEAL BARS (Continued)

Pour boiling water over oats. Let set 10-15 minutes. Cream sugars and margarine together. Beat in eggs and vanilla. Stir in oatmeal and sifted dry ingredients until thoroughly blended. Spread in greased cookie sheet. Bake in 350 degree oven, 20 to 30 minutes. Frost while warm.

Frosting for Oatmeal Bars

6 Tbsp. margarine
1 c. firmly-packed
brown sugar

4 Tbsp. milk or cream
1/2 c. coconut or
chopped nuts, or both

Combine margarine, brown sugar, and milk in saucepan. Bring to a boil. Boil 1 minute, 30 seconds. Stir in coconut. Beat well. Spread on warm bars while frosting is still warm.

OATMEAL-APPLESAUCE BARS

Shirley Everett

1/2 c. butter
1 c. brown sugar
1 egg
1 c. applesauce
1 tsp. vanilla
1 tsp. cinnamon

1 c. raisins
1 1/2 c. flour
1 c. oatmeal
1 tsp. soda
1/2 tsp. nutmeg
Pinch of salt

Combine sugar, egg, and applesauce. Add oatmeal and sifted dry ingredients. Stir in vanilla and raisins. (Cookies will be more moist if raisins are cooked.)

Spread batter in 9x13-inch pan with bottom greased. Bake in 350 degree oven for 20-25 minutes. Glaze.

TOFFEE BARS

Diane Finley

1/2 to 1 c. pecans
1 c. butter

1 c. brown sugar
1 tsp. vinegar

6 Hershey Bars

Spread pecans in the bottom of a buttered 9x13-inch pan. Set aside. Mix butter, brown sugar, and vinegar in saucepan. Stir constantly and bring to 285 degrees. Pour this over pecans. Lay 6 Hershey Bars on top of this hot mixture. Allow to cool.

P L E A S E P A T R O N I Z E O U R A D V E R T I S E R S

TOFFEE BARS

Katie Mulholland

1 c. butter	1 tsp. vanilla
1 egg yolk	2 c. flour
1 c. brown sugar	1 c. nuts

Mix ingredients. Spread in 17x10-inch pan. Bake at 350 degrees for 15 minutes.

Spread with melted Hershey (1 large) bar while still warm and cut, before they cool. Sprinkle with about 1 cup chopped nuts.

BROWNIES

Louise Thurn
Mrs. Wayne Carroll

1 1/2 c. sugar	3/4 c. butter or oleo
3 eggs	1 tsp. vanilla
1/2 c. sweet milk	1/2 tsp. baking powder
1 1/2 c. flour sifted with	1/2 c. chopped nuts (opt.)
3 Tbsp. cocoa (unsweetened)	

Mix ingredients and pour into 15 1/2x10 1/2x3/4-inch pan. Bake at 350 degrees, approximately 25 minutes.

Frosting:

3 Tbsp. white corn syrup	1 Tbsp. butter
1/2 c. top milk or cream	1 1/2 Tbsp. unsweetened cocoa
2-3 c. powdered sugar	1 tsp. vanilla

Boil corn syrup and milk. Combine with powdered sugar, butter, cocoa, and vanilla. Beat hard until thick enough to spread on Brownies.

CHOCOLATE CRACKLES

Helen Little

1 - 1 lb. 2 oz. devil's food cake mix	1 Tbsp. water
2 eggs, slightly beaten	1/2 c. shortening
	Confectioners' sugar

Combine cake mix, eggs, water and shortening. Mix well. Shape into balls the size of walnuts, roll in sugar. Place on greased baking sheets. Bake in 375 degree oven for 8-10 minutes.

Yields: 4 dozen cookies.

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Joanne Keleher

1/2 c. butter) cream	1 egg yolk
1/4 c. brown sugar		1 c. flour

Shape into balls, dip into egg whites partly beaten and then roll into nuts.

Put hole in middle and bake at 300 degrees for 8 minutes. Press in middle again and bake until brown. Put red jelly or jam in center.

JAYCEE - ETTE BROWNIES

1 c. sugar
4 eggs
1/2 c. oleo

1 c. flour
1 c. chocolate syrup
1/2 c. nuts

Put in cookie sheet, bake 25-30 minutes, 350 degrees.
Frost with chocolate frosting.

NORWEGIAN KRINGLER

Liz Katschkowsky
and Joanne Keleher

Part I:

1 c. flour
1/2 c. oleo
3 Tbsp. water

Part II:

1/2 c. butter
1 c. water
1 c. flour
3 eggs
1 1/2 tsp. vanilla

Frosting:

1 c. powdered sugar
1 Tbsp. cream

1/2 tsp. vanilla
1 Tbsp. butter

Part I: Mix as you would pie crust. Spread this mixture on cookie sheet in 2 long strips.

Part II: Place butter and water in saucepan. Heat to boiling point. Remove from heat, and add flour. Beat until smooth. Cool slightly. Then add eggs and vanilla, beating after each addition. Spread lightly on Part I. Bake 40 minutes at 375 degrees, then 20 minutes, at 300 degrees.

Frosting: Frost and sprinkle with almond nuts.

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PECAN LASSIES

Barb. Chandler

2 bars margarine 2 - 3 oz. pkgs. cream cheese
2 c. sifted flour

Let margarine soften in bowl at room temperature for about 1 hour. Add cream cheese. Work until smooth. Add flour in fourths, blending thoroughly.

Pinch off small pieces of dough, and shape into balls, about 1-inch in diameter. Put each ball in small muffin pan (1 3/4-inch thick). With thumb press dough evenly in bottom and on sides. Fill with filling, and bake at 350 degrees 15 to 17 minutes.

Filling:

1 c. pecans, broken	2 Tbsp. melted butter or
2 eggs, lightly beaten	margarine
1 1/2 c. light brown sugar	dash salt
1/4 tsp. vanilla	

PEEK-A-BOO DROPS

Barb Chandler

1 c. shortening	1 tsp. soda
1/2 c. butter or	1 tsp. salt
margarine	1 tsp. vanilla
2 c. brown sugar	
3 c. flour	

Holiday Raisin Filling:

1 1/2 c. seedless raisins	1 Tbsp. cornstarch and
1/2 c. sugar blended with	1/2 c. water

Cook, stirring until thick - 10 to 15 minutes. Add 1/2 cup each chopped filberts (walnuts) and halved candied cherries. Let stand until cool.

Beat shortening and sugar, add eggs; sift flour with soda and salt; add to sugar mixture with vanilla. Drop dough in small mounds on an ungreased cookie sheet. Press Holiday Raisin Filling in the center of each mound. Top with a bit of dough. Bake at 350 degrees for 10-15 minutes.

Yield: 3 1/2 dozen.

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WALNUT CLUSTERS

Helen Little

2 - 12 oz. pkgs. semi-sweet
chocolate bits

1 - 7 oz. bottle 7-Up
1 tsp. vanilla

4 c. coarsely chopped walnuts

Combine chocolate and 7-Up on burner-with-a-brain set at low flame and 150 degrees. Stir occasionally.

When melted, add vanilla and walnuts, stir gently. Drop from teaspoon onto a greased platter. Chill until firm. Yields - 4 dozen pieces.

Write Extra Recipes Here:

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ANGEL CAKE

Dolores Klink

1 angel food cake mix
 1/2 c. water
 1 pkg. cherry or strawberry Jell-O

1 c. white sugar
 1, 9 oz. can crushed
 pineapple or strawberries

Mix together water, Jell-O, sugar, and fruit. Bring to a boil and simmer 10 minutes. Cool - then refrigerate. It should get to a jam-like consistency. Use 2 envelopes of Lucky Whip, prepared as directed and fold into mixture. Cut cake into 3 horizontal layers and put filling in between layers and frost top and sides of cake. Refrigerate.

APPLE CAKE

Barb Chandler

1 1/2 c. white sugar
 1/2 c. brown sugar
 1/2 c. shortening
 2 eggs
 1 c. sour milk

2 1/2 c. flour
 1 tsp. baking powder
 1 tsp. soda
 1 tsp. salt
 1 tsp. vanilla

2 cups chopped apples

Topping:

(Mix and sprinkle on top of cake before baking)

1/2 cup brown sugar

1/2 cup chopped nuts

Cream sugar, brown sugar, shortening and eggs together. Add dry ingredients and sour milk alternately. Mix well. Bake in a 9x13-inch pan at 350 degrees for 45 minutes. Serve with whipped cream.

COCONUT CHOCO-SWIRL CAKE

Linda Orr

1 pkg. German chocolate cake mix	1 1/2 c. water 4 eggs
1 pkg. coconut almond or coconut pecan frosting mix	1 c. semi-sweet chocolate pieces

Grease and flour 10-inch bundt or tube pan. In large mixer bowl, blend 1 c. dry frosting mix (use remaining for layering), dry cake mix, water, egg until moistened as directed on package. Pour about 1/3 of batter into prepared pan. Sprinkle with 3/4 c. dry frosting mix and 1/2 c. chocolate chips.

Repeat with another 1/3 batter, rest of frosting mix, and chocolate chips. Cover with remaining batter. Bake at 350 degrees for 45-55 minutes or until a toothpick inserted in center comes out clean. Cool upright in pan 15 minutes, remove from pan. Cool completely, if desired, glaze. To prepare glaze combine 1 c. powdered sugar, 1 Tbsp. softened butter or margarine, 1-2 Tbsp. cocoa, and 2-3 Tbsp. milk. Drizzle over cake.

GLAZED ORANGE CAKE

Katie Mullholland

1 box Duncan Hines Lemon Cake Mix	4 eggs 3/4 c. oil
1 pkg. Instant Lemon Pudding	3/4 c. cold water dash of salt

Beat 4 minutes - Follow instructions on cake mix for baking. While hot poke holes all over cake, pour on glaze.

Glaze:

1/2 c. orange juice	4 Tbsp. melted butter
Add powdered sugar as desired.	

GREAT GRANDMA'S STRAWBERRY SHORT CAKE

Katie Mullholland

1 c. sugar	2 c. flour
1/2 c. butter	2 eggs
1/2 c. milk	2 tsp. baking powder
1/2 tsp. salt	

Cream butter and sugar. Add eggs, beat well. Sift dry ingredients; add alternately with milk. Divide into 20 cupcake tin. Bake at 375 degrees for 20 minutes or so.

FRUIT CAKE

Shirley Everett

1 c. sugar	1 tsp. cinnamon
1 stick margarine	2 tsp. soda; add and
1 egg	beat slow
1 1/2 c. applesauce (heat)	1 c. nuts
2 c. sifted flour	1 c. dates
salt	1 c. raisins
1 tsp. cloves	1 c. candied cherries
1 c. candied pineapple	

Beat together sugar, margarine, egg. Add applesauce. Blend flour, salt, cloves, cinnamon, soda. Add nuts, dates, raisins, cherries, pineapple. Grease tube pan and bake at 350 degrees about 1 hour or until firm. Do not turn pan upside down to cool. You may double this.

RED VELVET CAKE

Shirley Everett

1 tsp. salt	1 1/2 tsp. soda
1 1/2 c. sugar	1 c. shortening
1 Tbsp. cocoa	2 eggs
1 tsp. vanilla	2 oz. red food coloring
2 1/2 c. cake flour	1 c. buttermilk
1 1/2 Tbsp. vinegar	

Cream shortening, sugar, and eggs. Make a paste of food coloring and cocoa and add to mixture. Mix salt and vanilla with buttermilk and add alternately with flour. Mix soda and vinegar, FOLD into mixture. DO NOT BEAT. Bake in two 9 inch pans for 30 minutes at 350 degrees.

Frosting:

5 Tbsp. flour	1 c. granulated sugar
1 c. milk	1 c. butter
1 tsp. vanilla	

Cook flour and milk until thick paste, stirring constantly. Cool. Cream together sugar and butter and vanilla. Add to flour mixture. Beat until right consistency to spread. When finished, looks like whipped cream.

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SPICE NUT CAKE

Charlene Leonard

1/2 c. shortening	1/2 tsp. salt
3/4 c. brown sugar	1/2 tsp. soda
1/2 c. white sugar	1 tsp. cinnamon
2 eggs	1/2 tsp. cloves
1 tsp. vanilla	1/2 tsp. nutmeg
2 c. sifted flour	1 c. buttermilk or
2 tsp. baking powder	sour milk
1/2 c. chopped nuts	

Cream shortening, sugars, eggs, and vanilla. Add sifted dry ingredients alternately with buttermilk. Stir in chopped nuts. Bake at 350 degrees for 30 to 35 minutes.

SWISS CHERRY TORTE

Linda Orr

1, 2-layer size white cake mix	1, 1-lb. 5 oz. can cherry pie filling
1/4 tsp. almond extract	1 tsp. grated orange peel
red food coloring	3, 2 oz. or 2 1/2 oz. pkg. dessert topping mix

Prepare cake mix according to package directions, adding almond extract to batter. Remove 1/3 of batter to another bowl. Stir in 10-12 drops red food coloring. Spoon pink & white batters alternately into 2 greased and floured 9x9x1 1/2-inch layer cake pans. Cut through batter with knife or spatula to marble. Bake in moderate oven (350 degrees) for 25 to 30 minutes. Cool in pans 10 minutes. Remove from pans, cool on racks. Stir together pie filling and orange peel. Prepare dessert topping mix according to pkg. directions adding 8 to 10 drops red food coloring. Place 1 cake layer on serving plate. Make a border of whipped topping 1 inch wide and 1/2 inch high around edge of cake layer. Fill with half the cherry mixture. Top with second cake layer.

Make another border of whipped topping 1 inch wide and 1/2 inch high. Fill with remaining cherry mixture. Frost sides with remaining whipped topping. Chill 2-3 hours.

TEXAS SHEET CAKE

Katie Mullholland
Charlene Leonard

2 c. sugar	1 c. water
2 c. flour	2 eggs
1/2 c. butter	1 tsp. soda
4 1/2 Tbsp. cocoa	1/2 c. buttermilk
1/2 c. shortening	1 tsp. vanilla

TEXAS SHEET CAKE (Continued)

Mix flour and sugar together. Combine butter, cocoa, shortening and water in a saucepan, and bring to a boil. Pour over dry ingredients and blend well. Stir in eggs, soda, buttermilk, and vanilla. Bake in a 15 1/2x10 1/2x1-inch pan for 20 minutes at 400 degrees.

Frosting:

1/2 c. butter	1 box powdered sugar
3 1/2 Tbsp. cocoa	1 c. chopped nuts
1/3 c. milk	1 tsp. vanilla

Start frosting 5 minutes before cake comes out of the oven by bringing butter, cocoa, and milk to a boil. Add powdered sugar, nuts, and vanilla. Pour frosting over hot cake. Cool, cut, and serve.

WINTERGREEN CAKE

Charlene Leonard

36 red wintergreen mints	2 tsp. baking powder
1 1/4 c. milk	1/4 tsp. salt
1/2 c. butter	2 1/2 c. cake flour
1 c. sugar	4 egg whites

Soak wintergreens overnight in 1 1/4 c. milk. Combine butter and sugar. Sift dry ingredients and add alternately with mint milk mixture. Fold in stiffly beaten egg whites. Bake 30-35 minutes, at 350 degrees.

Frosting:

2 Tbsp. flour	3/4 c. sugar
3/4 c. milk	1/8 tsp. salt
3/4 c. oleo	1 tsp. white vanilla

Cook flour and milk in saucepan until thick. Cool. Cream oleo and sugar. Add flour-milk mixture, salt and vanilla. Whip until it looks like whip cream.

CHELSEA TEA CAKES

Linda Orr

2 c. sifted flour	1 c. sugar
3 Tbsp. baking powder	1 tsp. vanilla
1/2 tsp. salt	3/4 c. milk
3 eggs	3 sq. semi-sweet chocolate,
1 c. oleo	grated.

CHELSEA TEA CAKES (Continued)

Grease 13x9x2-inch pan, line with waxed paper, grease paper. Sift flour, baking powder, salt onto waxed paper. Separate eggs, putting whites in medium bowl and yolks in cup to set aside for frosting. Beat egg whites until they form soft peaks. Cream butter in large bowl at medium speed, add sugar, gradually, beating until fluffy, beat in vanilla.

Add sifted dry ingredients $\frac{1}{3}$ at a time, alternately with milk, stirring at low speed till blended. Fold in grated chocolate, beaten egg whites, until no streaks of white remain. Pour into prepared pan. Bake at 350 degrees for 40 minutes or until top springs back when lightly pressed with fingertip. Cool in pan or on wire rack for 5 minutes. Loosen around edges with a knife. Turn out onto rack, pull paper off. Cool cake completely. When ready to frost make Golden Cream Frosting. Spread on top of cake, whill until firm. Melt 3 sq. semi-sweet chocolate for topping in a cup over simmering water. Spread on top of firm frosting. Chill again until chocolate is firm. Trim edges of cake, cut cake into about 2 inch squares, then halve each diagonally to make 2 small triangles. Can be refrigerated.

Golden Cream Frosting: Cream $\frac{1}{2}$ c. butter or oleo with $\frac{1}{2}$ c. sifted powdered sugar in medium size bowl. Beat in saved 3 egg yolks, dash of salt, $\frac{1}{2}$ tsp. vanilla until well blended, then beat in 1 c. powdered sugar until mixture is thick, creamy, and smooth

CHOCOLATE ROLL

Dolores Klink

1 c. flour	3 Tbsp. cocoa
2 tsp. baking powder	$\frac{1}{2}$ tsp. salt
3 eggs	1 tsp. vanilla
1 c. sugar	$\frac{1}{2}$ c. boiling water

Blend cocoa, flour, salt, and baking powder. Do not sift. Beat eggs and vanilla at high speed until light and fluffy. Add sugar gradually and continue beating. Add blended dry ingredients at low speed, Add boiling water - mix well and pour into greased wax paper lined 10x15-inch pan. Bake at 400 degrees 10-15 minutes. Roll in towel sprinkled with powdered sugar. Fill with whipped cream or Ice Cream.

RHUBARB PIE

Charlene Leonard

1 $\frac{1}{2}$ c. sugar	1 Tbsp. butter
3 Tbsp. flour	2 well beaten eggs
$\frac{1}{2}$ tsp. nutmeg	3 c. cut rhubarb

pie crust

RHUBARB PIE (Continued)

Blend sugar, flour, nutmeg, and butter. Add eggs and beat until smooth. Pour over rhubarb. Bake at 450 degrees for 10 minutes. Then reduce to 350 degrees for 30 minutes or longer.

JELLY ROLL

Lois Nelson

3 eggs, beaten until light	1 c. flour
lemon yellow in color	2 tsp. baking powder
1/2 tsp. salt	1/3 c. hot milk
1 c. sugar	(not scalded)
1 tsp. vanilla	

Beat eggs, gradually add sugar. Sift in remaining dry ingredients. Mix well and add hot milk and vanilla. Pour onto a greased and floured cookie sheet (at least 15 1/2x10 1/2x1-inch.) Bake 13 minutes at 350 degrees.

While baking, wet a cloth and turn Jelly Roll onto this upside down. Quickly spread any tart jelly onto it and roll up. Let stand in damp towel about a 1/2 hour until cool. Sprinkle with powdered sugar, if desired.

CHOCOLATE PIE

Lois Nelson

Hard Meringue Shells

1 large or 2 small egg whites
1/4 tsp. cream of tartar
2/3 c. sugar
pinch of salt

Chocolate Filling

18 marshmallows
1/2 c. milk
1/4 c. chocolate chips
1 c. whipped cream

Shells - Prepare these a day ahead as they must cool over-nite. Beat the egg whites until foamy and continue beating while you add a mixture of the cream of tartar, sugar, and the salt. Beat until meringue is very stiff - it should hold a peak. Spoon into two buttered - not margarine - pie pans. Bake at 250 degrees for 45 minutes-1 hour until light brown in appearance. Leave in oven over-nite to cool.

Filling - Melt the marshmallows and milk over low heat. When melted add the chocolate chips and continue cooking until they are melted. Let cool and fold in whipped cream. Pour into HARD MERINGUE SHELL. This can be frozen and topped with whipped cream and chocolate curls when ready to serve.

This pie keeps frozen for at least 2 weeks.

GLORIFIED LEMON PIE

Diane Finley

Crust

1/2 c. butter
1/4 c. brown sugar
1 c. flour
1/2 c. nuts (pecans)

Filling

1 pkg. Knox Gelatin
1/4 c. water
4 egg yolks
1/2 c. lemon juice
1/2 c. sugar
pinch of salt

Crust - Mix all ingredients with hands. Spread in oblong pan. Bake 400 degrees for 15 minutes. Take from oven and stir with spoon. Cool slightly and press in pie pan.

Filling - Dissolve the gelatin in the 1/4 c. water. Cook the egg yolks, lemon juice, sugar, and salt in top of double boiler until thick. Add gelatine to hot filling - set aside to cool. Beat 2 egg whites to which has been added 1/4 c. sugar. Beat 1 c. whipping cream, add 1/4 c. sugar. Fold egg whites, add cream into the cooked filling. Serve with whipped cream if desired.

KEY LIME PIE

Barb Chandler

1 pkg. (3 oz.) lime gelatin	1 tsp. aromatic bitters
1 c. boiling water	(optional)
1 or 2 tsp. grated lime rind	1 c. sour cream
1/2 c. lime juice	few drops green food coloring
1 egg, separated	1 baked 9-inch pastry shell,
1 1/3 cups (14 oz. can) sweetened condensed milk	cooled

Dissolve gelatin in boiling water. Add lime rind and juice. Beat egg yolk slightly; slowly add gelatin, stirring constantly. Add milk, bitters, and sour cream, stirring until blended. Chill until slightly thickened. Beat egg white until stiff peaks will form; fold into gelatin mixture. Add coloring. Pour into pastry shell. Chill until firm. Serve with whipped cream.

PUMPKIN PIE

Eileen Tschirgi

1 No. 3 can pumpkin	1 tsp. cinnamon
4 eggs	1 tsp. nutmeg
1 1/3 c. sugar	1 tsp. ginger
1 tsp. salt	4 Tbsp. melted butter
1 3/4 c. hot milk	
Crust (for 2 single layers) :	
1 1/2 c. flour	1/2 c. plus 2 Tbsp. shortening
3/4 tsp. salt	3 Tbsp. water

PUMPKIN PIE (Continued)

Beat eggs slightly. Add spices and pumpkin. Mix well. Add melted butter and hot milk. Stir thoroughly. Pour into uncooked pie shells. Bake at 450 degrees for 15 minutes. Then reduce to 350 degrees for 35 minutes or until done.

Cool and top with whipped cream or vanilla ice cream.

Crust - Mix well with fork. Roll out and place in pan.

PUMPKIN CHIFFON PIE

Linda Orr

1 pkg. Vanilla Whip & Chill	1 c. canned pumpkin,
1/2 tsp. cinnamon	chilled
1/4 tsp. ginger	1/2 c. <u>cold</u> milk
1/2 tsp. nutmeg	1/4 c. cold water
2 egg whites	
1/4 c. sugar	
1 unbaked 9-inch crumb crust	
1 envelope Dream Whip	

Combine Whip and Chill, spices, pumpkin, milk, and water. Whip 3 minutes with electric mixer, starting at low speed and increasing to high. Beat egg whites until foamy. Gradually add sugar, beating thoroughly after each addition. Beat until soft rounded peaks form. Fold in pumpkin mixture. Spoon into crust. Chill 3 hours or more. Top with prepared Dream Whip.

Write an extra recipe here:

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APRICOT DESSERT

Katie Mulholland

1 Angel Food Cake,
broken into bite size
pieces in pan

1 large can apricot nectar
(syrup)
2 c. sugar

8 level Tbsp. cornstarch

Cook until thick, then cool. Pour over cake and top with whipped cream. Garnish with apricot halves, if desired.

CHERRY DESSERT

Helen Little

1 1/2 c. oatmeal
1 1/2 c. flour
1/2 tsp. soda

1/2 tsp. salt
1 1/2 c. brown sugar
3/4 c. butter or oleo

1 can cherries, thickened

Put layer of crumbs, then cherries. Put the rest of the crumbs on top. Bake 45 minutes.

FORGOTTEN DESSERT

Chila Harms

5 egg whites
1/2 tsp. cream of tartar
1/4 tsp. salt

1 c. sugar
2 c. whipping cream
1/2 tsp. vanilla

Beat egg whites with cream of tartar and salt until frothy (15-20 minutes). Beat in sugar until stiff. Spread mixture in a well buttered 8x8x2-inch pan. Place in preheated 400 degree oven and then turn off heat. Leave for 5 hours or overnight. To serve spread with whipped cream and spoon sugared berries over top.

GRASSHOPPER DESSERT

Mary Brink

1 pkg. Lime Jell-O
1/4 c. sugar
2 c. boiling water
1 1/2 c. cold water

1/2 tsp. peppermint extract
or
2 Tbsp. green creme de menthe
2 c. prepared Dream Whip or
whipped topping.

Dissolve gelatin and sugar in boiling water. Add cold water and flavoring; chill 2 1/2 c. in a bowl until slightly thickened. Chill remaining gelatin in a 9x5-inch loaf pan until firm.

Cut into 1/2-inch cubes. Blend topping with slightly thickened gelatin. Pour into a 4 cup serving bowl. Chill until firm. Arrange cubes around the edge of bowl and garnish. Serves 8 to 10.

ICE CREAM DELIGHT

Barb Chandler

2 c. Rice Chex
(crushed after measuring)
1/3 c. melted butter

1 c. flaked or shredded coconut
2/3 c. brown sugar

Take 2/3 of this mixture and cover bottom of 9x11-inch pan. Cover with soft ice cream (1/2 gallon).

Add remainder of mixture on top. Sprinkle with 1/2 cup nuts and freeze. To serve, cut into squares.

LEMON PUDDING CAKE

Charlene Leonard

9 Tbsp. flour
9 Tbsp. oleo
2 1/4 c. sugar
6 egg yolks, beaten
3/4 c. sugar

3 c. milk
Juice of 3 lemons
1 grated lemon peel
6 egg whites

Blend together flour, oleo, and sugar. Then add egg yolks, beaten, milk, and juice and peel. Mix well. Add 3/4 c. sugar to stiffly beaten egg whites and fold into first mixture.

Pour into buttered baking dish. Place in pan of hot water and bake 1 hour at 350 degrees.

P L E A S E P A T R O N I Z E O U R A D V E R T I S E R S

RITZ CRACKER DESSERT

Sandra Kramer

22 Ritz Crackers ,	1 tsp. vanilla
crushed fine	1 pkg. chocolate Whip & Chill
3 egg whites, beaten stiff	1 env. Dream Whip
1 c. sugar	1/2 bar German Sweet Chocolate

Fold sugar into egg whites, add vanilla. Fold in Ritz Crackers by hand. Place in greased 8x8-inch square pan - or large pie pan. Bake at 350 degrees for 25 minutes. Cool.

Prepare Whip & Chill as directed, spread on crust, chill. Prepare Dream Whip as directed, spread on top. Grate chocolate bar and sprinkle on top of dessert. Refrigerate.

WHIPPERSNAPPER SUNDAE

Mary Brink

1/4 c. brown sugar,	1 c. shredded coconut
firmly packed	1 c. Kellogg's Sugar Pops cereal
1/4 c. regular margarine or butter	1 qt. vanilla ice cream

Measure sugar and margarine into a medium size fry pan. Cook over medium heat until margarine melts, stirring constantly. Stir in coconut and sugar pops. Continue cooking, stirring constantly, about 12 minutes or until coconut is slightly browned.

Remove from heat. Spread on ungreased baking sheet. Cool. Break cooled Sugar Pops mixture into small pieces. Gently fold into slightly softened ice cream. Freeze until firm. Serves 6 to 8.

CHOCOLATE FONDUE

Eileen Tschirgi

1 jumbo pkg. or	1 1/2 c. light corn syrup
2 regular pkgs. chocolate chips	2 tsp. vanilla
(2 cups)	1/4 tsp. salt
1 Tbsp. shortening or butter	

Heat this mixture. Suggested -- assorted fruit and pound cake dippers.

ORANGE FONDUE

Eileen Tschirgi

3 Tbsp. cornstarch	2 whole cloves
3 Tbsp. sugar	1 Tbsp. margarine
1/4 tsp. salt	1 1/2 tsp. lime juice
2 c. orange juice	1 Tbsp. grated orange rind

ORANGE FONDUE (Continued)

Heat this mixture. Suggested dippers -- lady fingers, marshmallows, apple slices.

ALMOND TARTS

Shirley Everett

1/2 c. blanched almonds, ground	1 egg white (unbeaten)
2/3 c. butter (soft)	1 tsp. almond extract
	1 2/3 c. sifted flour

Mix almonds, butter, sugar, egg white, and almond extract thoroughly in a bowl. Blend in flour; chill thoroughly. Heat oven to 350 degrees. Press small amount of dough into tiny fluted tart pans about 1 1/4-inches in diameter.

Dough should form a thin shell about 1/4-inch thick; do not fill pans solidly. Bake 8-10 minutes or until lightly browned. Cool 10 minutes, turn mold upside down, tap on table to loosen tops.

Cool thoroughly on wire racks. May be stored covered tightly for a week. Day of serving, fill with slightly sweetened whipped cream.

PECAN TARTS

Mary Brink

3 oz. pkg. cream cheese	1 egg
1/2 c. butter	1 c. brown sugar
1 c. flour	1/2 tsp. vanilla
Chopped pecans	1/4 tsp. salt
1 Tbsp. butter	

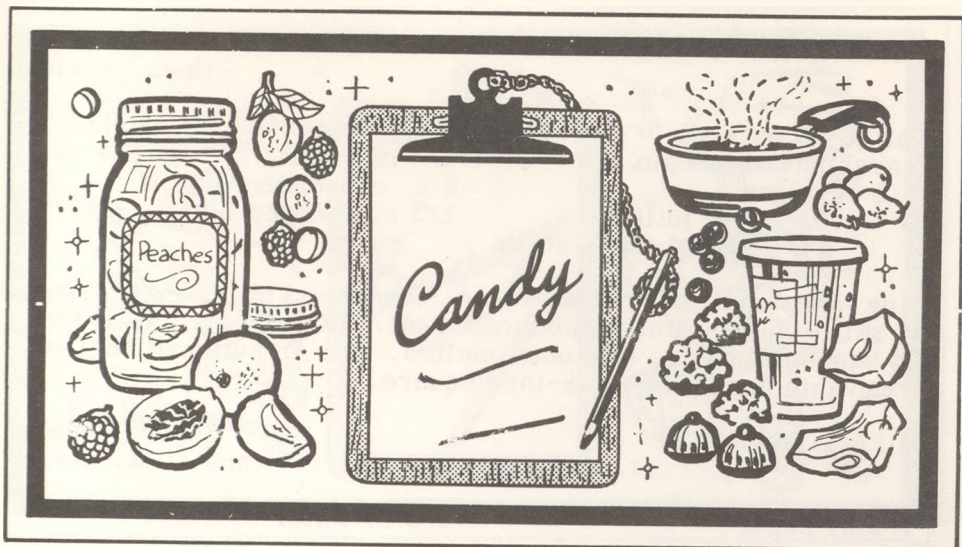
Blend well cream cheese and butter. Add flour and line tart tins with the dough. Sprinkle chopped pecans in tart bottom. Beat 1 egg slightly.

Add rest of ingredients and beat by hand until smooth. Fill tarts. Bake at 325 degrees for 12-15 minutes, or until done. Yields 2 dozen.

EXTRA DELICIOUS CHOCOLATE SYRUP

Mary Brink

1/2 c. butter, 4 sq. chocolate, 3 c. sugar, 1 large can Carnation Milk.
Melt over double boiler. Gradually add sugar, a little at a time, until all dissolved. Add 1 large can Carnation Milk until all the sugar and chocolate mixture is completely dissolved. Return to heat and stir until completely smooth and creamy. Pour in jar. Can be used hot or cold. Makes 3 cups.



ANISE CANDY

Cynthia Possehl

2 c. sugar
3/4 c. water

3/4 c. corn syrup
(white)

Boil until forms hard ball in cold water - 300 degrees. Add 1/2 tsp. oil of anise and red or green food coloring.

Pour into well-buttered pan and when cool, break into pieces.

CREAM CHEESE CANDY

Joanne Keleher

5 1/2 c. powdered sugar
1 large cream cheese

2 large Hershey Bars
1/2 bar paraffin wax

Soften cream cheese and work in powdered sugar. Melt this together in a double boiler over low heat. May add any flavoring to cheese mixture as desired. (Almond, cherry, maple, etc.) Roll in balls and dip in chocolate. Put on greased surface and let set.

DIPPED CHOCOLATES

Sandra Kramer

1 can Eagle Brand
Sweetened Milk
1/4 lb. soft butter

2 lbs. powdered sugar
12 oz. pkg. chocolate chips
1/2 bar paraffin

Combine milk, butter, and powdered sugar. Mix well. Divide dough for flavoring (optional - maple, 1 tsp., etc.). Refrigerate for 24 hours, shape into balls, chill well. Melt chocolate chips and paraffin in double boiler, dip each ball, drop on waxed paper, (pecan halves may be pressed on top for decoration.)

MARSHMALLOW CREAM FUDGE

Karen Orr
Eileen Tschirgi

1 jar (5-10 oz.) marshmallow cream	1/4 c. butter or margarine
1 1/2 c. sugar	1/4 tsp. salt
2/3 c. condensed milk	2 c. chocolate chips
1 tsp. vanilla	1/2 c. chopped nuts

Bring marshmallow cream, sugar, condensed milk, margarine, and salt to full boil over moderate heat. Boil barely 5 minutes. Add chocolate chips. stir until melted. Stir in nuts and vanilla. Spread into greased pan, 8-inch square.

NO FAIL DIVINITY

Joanne Keleher
and Milda Tieden

1 1/2 c. sugar	1/3 c. water
pinch of salt	

Pour over 1 large jar marshmallow cream, 1 tsp. vanilla. Beat and drop by teaspoon on buttered surface and let set.

PEANUT BRITTLE

Nadine Dahling

2 c. sugar	1 1/2-2 c. raw peanuts
1 c. white syrup	2 Tbsp. butter
2 tsp. soda	1 tsp. vanilla

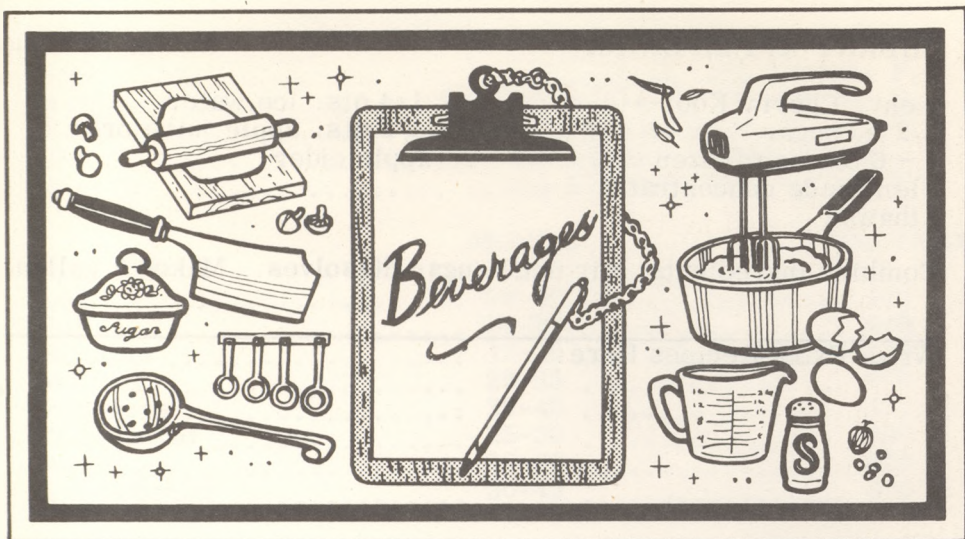
Bring 1/2 cup of water to a boil. Add 2 cups of sugar and 1 cup of syrup. Stir until dissolved and boil until it spins a thread. Now add raw peanuts and cook slowly over low fire until it turns a golden brown. About 10 minutes. Take from fire and add butter, soda and vanilla. Stir quickly and spread on well buttered cookie sheet.

PEANUT BRITTLE

Helen Little

2 c. sugar	1/2 tsp. salt
1 c. light or dark corn syrup or use part honey	2 c. raw Spanish peanuts
1 c. water	2 tsp. butter
3/4 tsp. soda	1 tsp. vanilla

Combine sugar, syrup, and water in heavy saucepan. Cook on medium blue flame, stirring constantly, until sugar dissolves: stir in salt and nuts. Cook, stirring occasionally, to hard crack stage (296 degrees). Stir in butter, vanilla, and soda. Pour onto buttered baking sheets, pull to desired thinness. When cold. crack into pieces. Yields 2 pounds.



FRUIT PUNCH

Cynthia Possehl

- | | |
|-----------------------------------|-------------------------------|
| 2 - 46 oz. cans pineapple juice | 1 - 6 oz. can frozen lemonade |
| 1 - 6 oz. can frozen orange juice | |

Mix in gallon jar. Just before serving, add 4 quarts of ginger ale and 2 quarts lemon soda. Serves 50-60.

PUNCH TO SERVE 100

Eileen Tschirgi

- | | |
|------------------|------------------------------|
| 8 quarts water | 2 large cans pineapple juice |
| 8 cups sugar | 4 cans frozen lemonade |
| 8 pkgs. Kool-Aid | 4 quarts ginger ale |

Choose flavor to suit the color desired. Add ginger ale just before serving.

SPARKLING HOLIDAY PUNCH

Louise Thurn

- | | |
|---------------------------------|----------------------|
| 2 c. sugar | 2 c. pineapple juice |
| 1 c. water | 1 c. lemon juice |
| 2 pts. cranberry cocktail juice | 2 c. orange juice |
| | 1 qt. ginger ale |
- Lemon or orange slices

Combine sugar and water, heat to boiling - chill. When ready to serve, pour all liquids, which have been chilled, over a tray of ice cubes in a punch bowl. Yields 1 gallon.

CHERRY-APPLE DRINK

Nadine Dahling

2 env. Cherry Kool-Aid
1/2 c. sugar
1 - 6 oz. can frozen
lemonade concentrate,
thawed

2 1/4 qts. ice water
1 1/2 qts. apple juice or
apple cider

Combine ingredients; stir until sugar dissolves. Makes 1 gallon.

Write Extra Recipes Here:

OVEN TEMPERATURE CHART

Slow	250 degrees - 325 degrees F.
Moderate	325 degrees - 375 degrees F.
Moderate hot	375 degrees - 425 degrees F.
Hot	425 degrees - 450 degrees F.
Very hot	450 degrees - 475 degrees F.

	Minutes	Temperature
BREADS		
Loaf	50-60	400
Rolls	20-30	400
Biscuits	12-15	450
Muffins	20-25	400
Popovers	30-40	425
Corn bread	25-30	400
Nut	50-60	350
Gingerbread	30-40	325

PIES		
Pumpkin	35-45	400
Two-crust	25-40	400
Shells	10-12	450
Meringue	10-15	300

COOKIES		
Drop	10-15	400
Rolled	8-12	400
Ice box	8-12	400
Molasses	10-15	350

CAKES		
Angel	60	325
Sponge	60	325
Cup	25	350
Layer	25-30	375
Loaf	45-60	350
Sheet	20-30	375
Pound	60-90	325

MEAT AND POULTRY		
Beef, rare	20 min. to lb.	300
Beef, medium	25 min. to lb.	300
Beef, done	30 min. to lb.	300
Pork	40 min. to lb.	350
Ham, smoked	30 min. to lb.	300
Mutton	35 min. to lb.	300
Veal	35 min. to lb.	325
Chicken	25 min. to lb.	350
Duck	25 min. to lb.	350
Turkey, large	20 min. to lb.	275
Turkey, small	25 min. to lb.	300
Fish.....	20 min. to lb.	375

OVEN TEMPERATURE CHART (Continued)

MISCELLANEOUS

Custard cup	20-30	300
Custard casserole	45-60	300
Souffle	50-60	325
Baked potato	60-90	400
Baked beans	6 hours	350
Timbales	35-45	300
Rice Pudding	50-60	325
Scalloped potato	60-90	375

TIME CHART FOR ROASTS

Kind:	Minutes per lb. after searing:
Beef - rare	10-16
medium	17-22
well done	23-30
Veal, pork, lamb - well done ..	30
Cured pork - well done	40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks - 1-inch thick	Rare or medium, 8-10
1 1/2-inch	Rare or medium, 10-15
2-inch	Rare or medium, 18-25
Pork chops, thin	8-10
Lamb chops, rib	6-8
Loin or shoulder	8-10
Mutton chops 1-inch thick	15-20
Veal cutlets, very thin	6-8
Chops	10

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture of corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on

TIME TABLE FOR BROILING AND PAN BROILING (Continued)

a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

<u>Food</u>	<u>Temperature</u>	<u>Time (Min.)</u>
Baking powder biscuit .	450 degrees to 460 degrees	12-15
Bread	350 degrees to 400 degrees	45-60
Butter cake, loaf	360 degrees to 400 degrees	40-60
Butter cake, layer	380 degrees to 400 degrees	20-40
Cake, angel	300 degrees to 360 degrees	50-60
Cake, sponge	300 degrees to 350 degrees	40-60
Cake, fruit	275 degrees to 325 degrees	3-4 hours
Cookies, thin	380 degrees to 390 degrees	10-12
Cookies, molasses	350 degrees to 375 degrees	18-20
Cream puffs	300 degrees to 350 degrees	45-60
Meringues	250 degrees to 300 degrees	40-60
Muffins (b. p.)	400 degrees to 425 degrees	20-25
Pie crust	400 degrees to 500 degrees	20-40
Popovers	350 degrees to 450 degrees	35-40
Rolls.....	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

<u>Kind and Amount</u>	<u>Salt</u>	<u>Water</u>	<u>Time in double boiler</u>
Cream of wheat, 1 cup .	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup	1 tsp.	3 c.	40 minutes
Hominy (coarse)	1 tsp.	5 c.	3 hours
(fine)	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup.....	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup..	1 tsp.	4 c.	4 to 6 hours

TABLE FOR DRIED FRUITS

<u>Fruit</u>	<u>Cooking Time</u>	<u>Amount of Sugar or Honey</u>
Apricots	About 40 minutes	1/4 c. for each c. fruit
Figs	About 30 minutes	1 Tbsp. for each c. fruit
Peaches	About 45 minutes	1/4 c. for each c. fruit
Prunes	About 45 minutes	2 Tbsp. for each c. fruit

SAUCES

<u>White Sauce</u>	<u>Liquid</u>	<u>Thickening Material</u>	<u>Fat</u>	<u>Seasoning (salt)</u>
No. 1 thin	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium...	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.

Use No. 1 sauce for cream soups.
 Use No. 2 sauce for creamed or scalloped dishes or gravy.
 Use No. 3 sauce for souffles.
 Use No. 4 sauce for croquettes.

VEGETABLE TIME TABLE

<u>Vegetable</u>	<u>Boiled</u>	<u>Minutes Steamed</u>	<u>Baked</u>
Asparagus, tied in bundles	30		
Artichokes, French	40	45-60	
Beans, Lima, depending on age	20-40	60	
Beans, string	15-45	60	
Beets, young with skins on	45	60	70-90
Cabbage, chopped, cut sectional	10-20	25	
Cauliflower, stem down.....	20-30		
Carrots, cut across	20-30	40	
Chard	60-90	90	
Celery, cut in lengths 1/2 inch	30	45	
Corn, green, tender	5-10	15	20
Cucumbers, peeled and cut.....	20	30	40
Eggplant, whole	30	40	45
Onions	45	60	60
Parsnips	60	75	75
Peas, green	20-40	35-50	
Peppers	20-30	30	30
Potatoes, depending on size	20-40	60	45-60
Pumpkin, in cubes.....	30	45	60
Potatoes, sweet	40	40	45-60
Salsify	25	45	
Spinach	20	30	
Squash in cubes	20-40	50	60
Tomatoes, depending on size	5-15	50	15-20
Turnips, depending on size	30-60		

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread	230 degrees to 234 degrees
Soft ball	234 degrees to 238 degrees
Medium ball....	238 degrees to 244 degrees
Firm ball	244 degrees to 248 degrees
Hard ball	248 degrees to 254 degrees
Very hard ball..	254 degrees to 265 degrees
Light crack	265 degrees to 285 degrees
Hard crack	290 degrees to 300 degrees

TEMPERATURES IN CANDY MAKING

Fudge, opera creams, penuche and cream candies

	234-236 degrees, soft ball
Fondants (mints, etc.).....	234-236 degrees, soft ball
Marshmallows	238-240 degrees, soft ball
Caramel mixtures.....	246-252 degrees, firm ball
Taffies	254-270 degrees, hard ball
Butterscotch.....	280-300 degrees, crack
Brittles	290-310 degrees, hard crack

Boiled frostings:

1 egg white to 1 c. sugar	- 238-242 degrees, soft ball or thread
2 egg whites to 1 c. sugar	- 244-248 degrees, soft ball or thread
3 egg whites to 1 c. sugar	- 254-260 degrees, firm ball or long thread.

TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake .	275-325 degrees - 40 minutes to 1 hour
Loaf cake ...	325-350 degrees - 40 minutes to 1 hour
Cup cakes ...	350-375 degrees - 15 to 25 minutes
Layer cake ..	375-400 degrees - 20-30 minutes

FOR THE COOKY JAR

Cooky dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey.....	3 to 4 hours
8 to 12-lb. turkey	4 to 5 hours
12 to 16-lb. turkey	5 to 6 hours
16 to 20-lb. turkey	6 to 7 1/2 hours
20 to 24-lb. turkey	7 1/2 to 9 hours

Roasting Time and Temperature (whole turkeys):

<u>Ready-to-cook Weight</u>	<u>Oven Temperature</u>	<u>Total Time (Hours)</u>
8 to 10	325 degrees F.	4 to 4 1/2
10 to 12	325 degrees F.	4 1/2 to 5
12 to 14	325 degrees F.	5 to 5 1/4
14 to 16	325 degrees F.	5 1/4 to 6
16 to 18	325 degrees F.	6 to 6 1/2
18 to 20	325 degrees F.	6 1/2 to 7 1/2
20 to 24	325 degrees F.	7 1/2 to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

(Half Turkeys)

3 1/2 to 5	325 degrees F.	3 to 3 1/2
5 to 8	325 degrees F.	3 1/2 to 4
8 to 12	325 degrees F.	4 to 5

(Foil Wrapped Turkeys)

8 to 10	450 degrees F.	2 1/4 to 2 1/2
10 to 12	450 degrees F.	2 1/2 to 3
12 to 16	450 degrees F.	3 to 3 1/4
16 to 20	450 degrees F.	3 1/4 to 3 1/2
20 to 24	450 degrees F.	3 1/2 to 3 3/4

INGREDIENT SUBSTITUTIONS

- 1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
- 1 3/4 cups (approximately) all-purpose flour equals 2 cups cake flour.
- 2/3 cups honey equals 1 cup sugar plus 1/3 cup of water.
- 1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
- 1 cup raw rice equals 3 cups of cooked rice, approximately.
- 1 1/2 cups corn syrup equals 1 cup sugar plus 1/2 cup of water.
- 2 tablespoons flour (for thickening) equals 1 tablespoon corn starch.
- 2 cups ground meat (tightly packed) equals 1 pound.
- 3 cups ground meat (loosely packed) equals 1 pound.
- 2 1/2 cups raisins equals 1 pound.
- 3 cups coarsely chopped nuts equals 1 pound.
- 1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
- 1/2 teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking powder.
- 2 cups equals 1 can (tall)
- 2 1/2 cups equals No. 2 can
- 3 1/2 cups equals No. 2 1/2 can
- 1 lemon (medium) equals 3 tablespoons juice
- 1 orange (medium) equals 1/2 cup juice
- 2 Tablespoons shortening equals 1 ounce.

TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp.	teaspoons
T. or Tbsp.	tablespoons
c.	cup
pt.	pint
qt.	quart
lb.	pound
3 t.	1 T.
16 T.	1 c. (4 T. - 1/4 c.; 8 T. - 1/2 c.)
2 cups	1 pint
2 pints	1 qt.
4 qt.	1 gal.

MEASURES OF FRUITS AND NUTS

- 1 pound dates measure about 2 cups
- 1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about 3 1/4 to 3 1/2 cups
- 1 pound dried apples measure about 5 cups
- 1 pound cut-up candied fruit peel measures about 3 cups
- 1 pound shelled almonds or Brazil nuts measure about 3 cups
- 1 pound shelled walnuts or pecans measure about 4 cups

SUPPER QUANTITY COOKING

BAKED BEANS FOR 100:

8 qt. dry beans	4 lb. salt pork
20 qt. salad	20 doz. rolls
4 lb. butter	20 pies
4 qt. cream	2 lb. coffee

HASH SUPPER FOR 100:

40 lb. corned beef	5 qt. salad dressing
32 qt. potatoes	5 lb. butter
20 doz. rolls	2 lb. coffee
20 qt. chopped cabbage	4 qt. cream

CABBAGE SALAD FOR 175:

20 lb. cabbage	4 large cans crushed pineapple
1 1/2 qt. Miracle Whip	2 bunches carrots

HAM SUPPER FOR 225:

48 lb. canned ham	2 qt. milk
24 potato salads (solicited)	1 lb. Crisco
5 lb. coffee	5 to 6 c. water
1 pt. cream	48 pkg. peas
45 qt. strawberries	8 qt. milk
6 pkg. Bisquick equals 3/4-inch biscuits	6 qt. heavy cream
	1 pkg. Starlac
	1 c. sugar, add to Bisquick

BRAISED BEEF FOR 200:

65 lb. stew beef	Harvard beets
60 lb. potatoes	Cabbage salad
36 pies	40 lb. turnip
	2 lb. cheese

TURKEY DINNER FOR 250:

7 turkeys	75 lb. potato
75 lb. butternut squash	10 bunches celery
20 large cranberry rings	44 pies

CHICKEN SHORTCAKE FOR 135:

60 lb. chicken	3 large pkg. Bisquick
30 pkg. frozen peas	17 pkg. Flakon corn mix
12 cans cranberry sauce	2 bunches celery